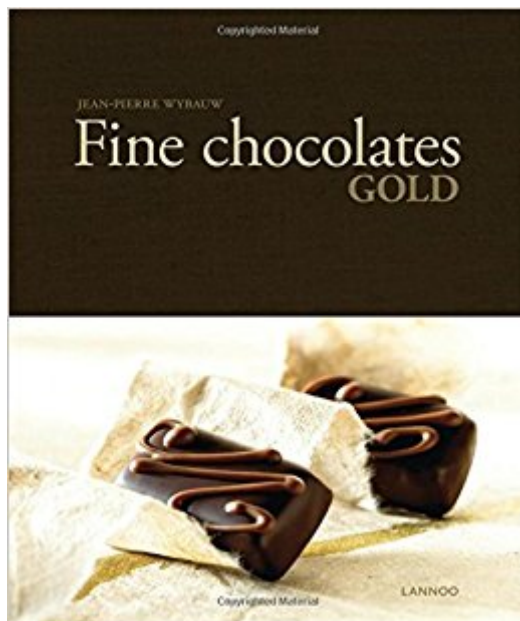


The book was found

The Fine Chocolates: Gold



Synopsis

A comprehensive and complete work about chocolate; the international best-selling titles *Fine Chocolates 1, 2, 3, and 4* are united here in one volume. Written by one of the world's most renowned chocolate confectioners with dozens of original recipes and professional tips. Create your own chocolates and work your magic. Belgium is well-known for its delicious chocolate. In *The Fine Chocolates: Gold*, Jean-Pierre Wybauw expresses in clear, concise language how to create and shape your own chocolates. How do you make ganache? How can you extend the shelf life of fine chocolates? He also takes a closer look at the different flavorings you can use and combine. Various mouth-watering and original praline recipes are described in detail. The interesting background information and superb photographs will invite anyone to indulge in this sweetness. This book is another must for the kitchens of professional chocolatiers, experienced amateur cooks and chocolate lovers.

Book Information

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Average Customer Review: 4.4 out of 5 stars 3 customer reviews

Best Sellers Rank: #716,512 in Books (See Top 100 in Books) #126 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate #1826 in Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

For many years Jean-Pierre Wybauw was a professor in sugar and chocolate confectionery. He traveled around the world to teach professionals the tricks of the trade. He has been an esteemed member for several international competitions. His first book *Fine Chocolates* (ISBN 9789020959147) was translated into eight languages and was awarded the title "Best chocolate book in the world". Serdar Tanyeli is a highly-talented Turkish photographer, who specializes in taking culinary photographs.

After reading this book, I plan to get the whole series. It definitely covers what you need to know to make lovely, shelf-stable chocolates, but there are certain subjects I'd like to go more in depth on.

Jean-Pierre Wybauw has done it again! Greatest living chocolatier!

An exceptional book, and no one can dispute the talent or creativity of the author, Jean-Pierre Wybauw. The book offers Water Activity (Aw) levels for all recipes, useful for shelf life guidelines on finished product. There is a detailed discussion on ingredients. The book starts by offering recipe sections grouped by shelf life, but oddly this is abandoned in some areas, which can lead to frustration when left with an Aw value but no prediction on how long the confection will last..His editors however did him a disservice, as many recipes are missing information (example: Lavender recipe on page 333 which is in the section containing alcohol and says it contains alcohol, in fact makes no mention of alcohol). Other recipes omit steps (such as straining when having infused liquid with finely ground solids, ie:coffee). This is sometimes apparent after careful reading and rereading if one has experience in working with chocolate.All of the chocolates are beautifully decorated, many in unique manners not readily apparent, but sadly how the decoration is achieved is often not illuminated, leaving one frustrated . It is because of these editorial inconsistencies and omissions that I have not given the text the five stars it would otherwise deserve.If you are used to a detailed explanation and clearly vetted/proofed text, Greweling's Chocolates and Confections may serve you much better. It will give you a foundation from which you can then use the outstanding information contained in Mr. Wybauw's text.

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